

# THE COPPERMINE ROAD

## Cabernet Sauvignon 2015

*McLaren Vale, Cabernet Sauvignon (100%)*



### The Name

Coppermine Road runs parallel to our very best Cabernet vineyard in McLaren Vale, just metres from the winery, cellar door and restaurant. Planted to an almost extinct clone, this vineyard rarely yields greater than one tonne to the acre.

### The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

### The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

### The Characteristics

Although a little closed when first opened, this wine soon becomes vibrant, powerful Cabernet Sauvignon. The nose is full of red berries, cassis and a refined leafiness. The palate is young and fresh with spicy acidity and gravelly tannins. The oak is restrained and balanced, allowing the old vine character to shine through. This wine needs time (and patience) to evolve and will reward cellaring in the medium to long term.

### Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Harvest dates	17 Feb - 25 Feb	Alcohol	14.3%
Residual sugar	1.4 g/L	Titrateable acid	7.0
pH	3.48	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton